

Crispy Fried Mushrooms with Cool Ranch Dip: The Ultimate Crunchy Appetizer

savory, crunchy, and packed with flavor



OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Fried Mushrooms:

- 1 pound white or cremini mushrooms, cleaned and stems trimmed
- 1 cup all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 2 eggs
- $\frac{1}{2}$ cup milk

1 $\frac{1}{2}$ cups panko breadcrumbs (or regular breadcrumbs for a finer texture)

Vegetable oil (for frying)

For the Cool Ranch Dip:

- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon dried dill
- 1 teaspoon dried parsley
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- 1 teaspoon lemon juice
- Salt and pepper to taste

How to Make Crispy Fried Mushrooms with Cool Ranch Dip:

1. Prepare the Ranch Dip:
2. Set Up the Breeding Station:

In one bowl, mix the flour, salt, black pepper, garlic powder, and paprika.

In another bowl, whisk together the eggs and milk.

In a third bowl, place the panko breadcrumbs.

3. Coat the Mushrooms:

Dip each mushroom first into the flour mixture, coating evenly.

Next, dip it into the egg mixture, making sure it's fully covered.

Finally, roll it in the panko breadcrumbs, pressing gently to coat well.

4. Heat the Oil:

5. Fry the Mushrooms:

6. Serve with Cool Ranch Dip:

My Best Tips for Extra Crispy Mushrooms:

Use panko breadcrumbs - They create a crunchier texture than regular breadcrumbs.

DIRECTIONS

1. Prepare the Ranch Dip: In a bowl, whisk together mayonnaise, sour cream, dried dill, parsley, garlic powder, onion powder, lemon juice, salt, and pepper. Mix well and refrigerate while you prepare the mushrooms.
2. Set Up the Breeding Station: In one bowl, mix the flour, salt, black pepper, garlic powder, and paprika.
3. In another bowl, whisk together the eggs and milk.
4. In a third bowl, place the panko breadcrumbs.
5. Coat the Mushrooms: Dip each mushroom first into the flour mixture, coating evenly.
6. Next, dip it into the egg mixture, making sure it's fully covered.
7. Finally, roll it in the panko breadcrumbs, pressing gently to coat well.
8. Heat the Oil: Pour about 2 inches of vegetable oil into a deep skillet or heavy-bottomed pot. Heat to 350°F (175°C) over medium heat.
9. Fry the Mushrooms: Working in batches, fry the mushrooms for 2-3 minutes until golden brown and crispy. Remove with a slotted spoon and drain on paper towels.
10. Serve with Cool Ranch Dip: Transfer the crispy mushrooms to a plate and serve warm with the cool ranch dip on the side.
11. My Best Tips for Extra Crispy Mushrooms: Use panko breadcrumbs - They create a crunchier texture than regular breadcrumbs.
12. Don't overcrowd the pan - Fry in small batches so the oil stays hot and crispiness is maximized.

13. Make them even spicier - Add a pinch of cayenne pepper or chili powder to the flour mix.
14. Air fryer option - For a healthier alternative, spray the breaded mushrooms with oil and air-fry at 375°F for 12-15 minutes, shaking halfway through.
15. What to Serve with Fried Mushrooms: These mushrooms are delicious on their own, but here are some fun serving ideas:
16. More dipping sauces - Try honey mustard, marinara sauce, or spicy aioli.
17. As a burger topping - Crispy mushrooms add an amazing crunch to burgers.
18. With a salad - Serve over a fresh green salad for extra texture.
19. On a snack platter - Pair with mozzarella sticks, wings, and fries for the ultimate appetizer spread.
20. FAQs: Can I make these mushrooms ahead of time? They're best served fresh, but you can reheat them in an air fryer or oven at 375°F for 5-7 minutes to crisp them back up.
21. What's the best way to store leftovers? Store in an airtight container in the fridge for up to 3 days. Avoid microwaving, as they'll lose crispiness.
22. Can I use different types of mushrooms? Yes! Button, cremini, or even sliced portobello mushrooms all work well.
23. These : Crispy Fried Mushrooms with Cool Ranch Dip are a crunchy, flavorful snack that's perfect for any occasion. Whether you're making them for game day, a party, or just a fun appetizer, they'll be a huge hit.
24. Give them a try and let me know how they turn out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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